

**METHODS AND FORMULATIONS FOR PROVIDING GLOSS  
COATINGS TO FOODS AND FOR PROTECTING NUTS FROM  
RANCIDITY**

**ABSTRACT OF THE DISCLOSURE**

5           The invention provides compositions and methods for providing edible gloss  
coatings for foods on which a gloss coating is desirable. The invention is particularly useful  
for providing gloss coatings to confections, such as chocolates, hard panned confections, soft  
panned confections, yogurt coated confections, starch molded confections, and compressed  
sugar tablets. The invention further provides methods for delaying the development of  
10   rancidity in nuts by coating the nut with a film-forming coating in a solution containing a  
surfactant in an amount larger than that which reduces the surface energy of the solution to its  
lowest level.

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